



Starters

Lobster Bisque	12	Shrimp Cocktail	14	Crab Cake	17
French Onion Soup	8	BBQ Shrimp	15	Calamari "Fries"	11
Soup of the Day	9	Lobster Cocktail	17	Caesar	8
Mixed Greens Salad	6	Blackened Tenderloin Tips	15	The Wedge	8
Tomato & Fresh Mozzarella Chop Salad	9	Beefsteak Tomato & Gorgonzola Salad	9		

Lunch Salads

Cobb Salad	16	Mediterranean Salad	15
<i>Grilled chicken, avocado, bacon, blue cheese, tomatoes, egg, red onion, carrots, and cucumbers on crisp greens</i>		<i>Mixed greens with feta cheese, cured olives, cucumbers, tomatoes, artichoke hearts, and red onions with herb vinaigrette</i>	
Shrimp and Scallop Salad	15	Black & Blue Salad	19
<i>On a bed of Boston lettuce, roma tomato, artichoke hearts and snow peas tossed with a warm bacon vinaigrette</i>		<i>Blackened tenderloin tips, gorgonzola cheese, tomatoes, and crispy onions on mixed greens served with our house made blue cheese dressing</i>	
Field Greens	15	Crispy Tempura Shrimp Salad	18
<i>Baby lettuce, with candied walnuts, gorgonzola cheese, red onion, seedless grapes, and apples served with balsamic vinaigrette</i>		<i>Three large shrimp fried crisp on a bed of napa cabbage and mixed greens with pickled ginger, julienne carrots, red onions, and peppers served with a ginger-sesame dressing</i>	

Caesar Salad

Add : Grilled Shrimp	10	Grilled Chicken	6	Market Fresh Fish	8
		Blackened Tenderloin Tips	11		

Knife & Fork Sandwiches

Coach's Big Burger	15	Crab Cake Sandwich	19
<i>8 oz. of ground black angus beef, applewood smoked bacon, red onion and cheddar cheese, topped with a smoky barbeque sauce on a sesame seeded Kaiser roll</i>		<i>Jumbo lump crab cake served on a soft Kaiser roll with shredded lettuce, tomato, and red onion served with remoulade sauce and fresh lemon</i>	
French Dip Sandwich	17	Grilled Chicken Sandwich	13
<i>Shaved roast prime rib of beef on a soft roll with au jus for dipping</i>		<i>Marinated breast with jack cheese, baby greens, tomato, and red onion served on sesame seeded Kaiser roll</i>	
Market Fresh Fish Sandwich	MKT		
<i>Fillet served on a sesame seeded Kaiser roll with shredded lettuce, tomato, and red onion served with dill pickle tartar sauce and fresh lemon</i>			

Served with choice of Steak Fries Cole Slaw Side Salad or Fruit

Lunch Entrees

Gemelli Pasta	21	Pan Seared Chicken	19
<i>Boursin cream, dried tomatoes, olives, mixed mushrooms, and artichokes tossed with Italian pasta and topped with a grilled chicken breast</i>		<i>Thinly pounded breast with a tomato and mozzarella chop salad, finished with balsamic glaze and parmesan cheese</i>	
Filet Oscar	35	Lobster Ravioli	24
<i>Petite filet mignon with lump crabmeat, asparagus, and house made hollandaise garnished with red peppers served with your choice of potato</i>		<i>Tender lobster meat and sherry cream filled pasta in a lobster pan sauce served with braised garlic spinach</i>	
Braised Short Ribs	24	Jumbo Lump Crab Cake	23
<i>Tender boneless short ribs served with mashed potatoes, and seasonal vegetables garnished with crispy onions</i>		<i>Pan seared served with seasonal vegetables and your choice of potato</i>	
Asian Salmon	22	Center Cut Ribeye Steak	26
<i>Pan seared crisp on an asian slaw with pickled ginger, wasabi cream, and teriyaki drizzle served with your choice of potato</i>		<i>With caramelized onions, red wine demi-glaze, and crispy onions served with seasonal vegetables and your choice of potato</i>	
Market Fresh Fish of the Day	MKT	Blackened Snapper	23
<i>Served with Beurre blanc sauce, fresh lemon, seasonal vegetables, and your choice of potato</i>		<i>A beautiful snapper filet topped with Cajun crawfish sauce served with mashed potatoes and seasonal vegetables.</i>	
		Provencale Roasted Chicken	19
		<i>Topped with Madeira pan jus and served with mashed potatoes and seasonal vegetables.</i>	

The SHULA CUT®

the best beef money can buy

22 oz Cowboy Steak	8 oz Filet Mignon	20 oz Kansas City Steak
Steak Mary Anne	12 oz Filet Mignon	16 oz New York Strip
24 oz Porterhouse Steak		48 oz Porterhouse Steak

Our custom center cuts of Premium Black Angus brand steaks along with our aging process make up our award winning SHULA CUTS.

Eating raw or partially cooked seafood, shellfish, oysters or meats has the potential to cause illness in certain people.